

Amendment/Response
Serial No. 10/042,835
Page 2

A¹
more preferred embodiments, the presweetening coating comprises sugar and/or corn syrup, a flavor constituent, oil and/or vitamins. The addition of a flavor constituent to the sugar coating solution is preferred due to flavor losses that can occur from the frying or toasting steps practiced herein. These steps, due to their heat application, tend to drive off the volatile flavor constituents leading to flavor degradation or loss.

IN THE CLAIMS

Kindly amend claims 1, 11, 13, 18, 19, 21, 24, 26, 27, 28, and 50 as follows:

- A²
1. (Once Amended) A plurality of multi-layered non-puffed laminated cereal pieces, each piece comprising:
 - A. from 4 to 20 non-puffed cereal layers wherein each layer:
 - 1) being fabricated from a cooked cereal dough,
 - 2) having a thickness of about 100 to 500 micrometers,wherein a quantity of said pieces having:
 - a piece count ranging from about 6 to 20 per 10g
 - a bulk density of about 0.06 to 0.4g/cc., and
 - a moisture content of <6%.
- A³
11. (Once Amended) A method for preparing non-puffed multi-layered cereal pieces comprising the steps of:
 - A. providing a compressed laminated cereal dough bed or mass having a multiplicity of distinct horizontally extending parallel thin layers each fabricated from a cooked cereal dough,wherein the cereal dough bed or mass has
 - a cumulative thickness of the layers ranges from about 10mm to 25 mm;

Amendment/Response
Serial No. 10/042,835
Page 3

A³
a temperature of about 20 °C to about 45 °C, and,
a moisture content of about 15-20%;

- B. forming the compressed cereal dough bed or mass into pieces;
C. drying the pieces to a moisture content of about less than 6% to form dried laminated cereal pieces.
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- A⁴
13. (Once Amended) The method of claim 12 wherein the compressed bed has a cumulative bed thickness of 10-15 mm.
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18. (Once Amended) The method of claim 17 further comprising the step of:
D. providing the cereal pieces with a topical coating.

19. (Once Amended) The method of claim 11 wherein Step A comprises the sub-steps of:

- A⁵
A1. providing a multiplicity of at least five layers of separate thin sheets of semi-moist cooked cereal doughs, or layers of individual flakes having an initial thickness, and
A2. compressively layering the separate sheets or flake layers to form a single continuous compressed mass having a compressed thickness whereby the layers are bonded together.
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- A⁶
21. (Once Amended) The method of claim 20 wherein in Step A all layers are provided by a quantity of thin flakes.
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24. (Once Amended) The method of claim 18 comprises the sub-steps of:

- A⁷
D1. applying a first liquid or binder base coating to the cereal pieces to form a base coated laminated cereal pieces, and,
D2. applying a particulate top coating to the base coated laminated cereal pieces to form a topically coated laminated cereal piece.
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Amendment/Response
Serial No. 10/042,835
Page 4

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- A⁸
26. (Once Amended) The method of claim 25 wherein in Step D2, at least a portion of the particulate top coating is supplied by ground sucrose.
27. (Once Amended) The method of claim 26 wherein Step D2 at least a portion of the particulate top coating is supplied by ground cinnamon.
28. (Once Amended) The method of claim 18 wherein step D includes: providing the cereal pieces with a pre-sweetening coating.
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- A⁹
50. (Once Amended) The method of claim 11 wherein the steps A-C are practiced in sequential order.
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IN THE DRAWINGS

Kindly amend Figure 1 to include the legend --Prior Art-- as indicated on the enclosed marked-up copy of this figure.

REMARKS

In the office action, the Examiner noted that claims 1-50 are pending in the application and claims 1-50 currently stand rejected. By this amendment claims 1, 11, 13, 18, 19, 21, 24, 26, 27, 28, and 50 have been amended, and additional changes have been made to the specification and drawings. In view of the amendments to the specification,